

## Master Syllabus

### HMT 1126 - Baking I

**Division:** Business and Public Services

**Department:** Hospitality Management

**Credit Hour Total:** 2.0                      **Lab Hrs:** 4.0

**Prerequisite(s):** DEV 0035AND HMT 1107

**Date Revised:** January 2017

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### Course Description:

Practical application of basic baking techniques, ingredients, weights and measures, terminology and formula calculations. Four lab hours per week.

### General Education Outcomes:

- Information Literacy Competency

### Course Outcomes:

#### Basic Baking Skills

Demonstrate basic baking skills to include terminology, weights & measures, formula calculations, yeast-raised products, quick breads, pastry dough, and cookies.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Ability to use scales and proper measuring tools.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above.

#### Three Basic Mixing Methods

Demonstrate muffin method, biscuit method, and creaming method.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Must perform each method at 70% or above.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above.

#### Yeast Bread Method

Apply method to making an assortment dinner rolls.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Must perform 2 methods at 70% or above.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above.

#### Pastry Method

Demonstrate method when making pies and cookies.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Must perform 4 methods at 70% or above.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above.

### Outline:

Terminology

Ingredients

Weights

Measures

Formula calculations

Baking Basics

Pastry Basics